Iowa Department of Education

Page 1 Recipe Nov 3, 2008

Recipe: 000970 Peach and Blueberry Crisp Recipe Source: Recipe Group: DESSERTS

Recipe HACCP Process:

Alternate Recipe Name: Number of Portions: 60 Size of Portion: 1/2c frt, 1g/b

009250 PEACHES,FRZ,SLICED,SWTND	10 LB 5 LB + 10 OZ	Spray 2 12x20x2 baking pans with food release spray. Layer half the peaches and half the blueberries evenly into each pan.
110933 MARGARINE	1 LB + 4 OZ 8 OZ 8 OZ 1 LB 2 LB	Mix margarine, flour, oatmeal, sugar with wire whip on low speed until crumbly. Divide into two and spread evenly over each pan. Bake at 350° for 45-50 minutes. Cool. Cut each pan 5x6 (30 pieces). Each portion provides 1/2c fruit (and for Enhanced meal patterns, 1 grain/bread). Cut each pan 5x12 (60 pieces). Each portion provides 1/4c fruit (and for Enhanced meal patterns, 1/2 grain/bread).

Calories	274	Iron	1.14 mg	Protein	2.86 g	4.18% Calories from Prot
Cholesterol	0 mg	Calcium	24.22 mg	Carbohydrates	48.77 g	71.28% Calories from Carb
Sodium	87 mg	Vitamin A	570.1 IU	Total Fat	8.42 g	27.70% Calories from T Fat
Dietary Fiber	3.87 g	Vitamin A	91.7 RE	Saturated Fat	1.49 g	4.89% Calories from S Fat
_	<u> </u>	Vitamin C	72.28 mg	Trans. Fat	N/A* g	% Calories from Trans. Fat

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Altoz.		Y - Wheat	N - Milk	? - Peanut
Grain/Bread 1 srv.			N - Egg	? - Soy
F/V/J 0.5 cup			N - Tree Nut	
Milk fl. oz.			N - Fish	
			N - Shellfish	
Moisture & Fat Change				
Moisture Change. %				
Fat Change %				
Type of Fat				

Production Specification

Iowa Department of Education

Page 2 Recipe Nov 3, 2008

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
	009250	PEACHES,FRZ,SLICED,SWTND			
	009054	BLUEBERRIES,FRZ,UNSWTND			
	110933	MARGARINE			
	020080	WHEAT FLOUR, WHOLE-GRAIN			
	020081	WHEAT FLR, WHITE, ALL-PURPOSE, ENR, BLEA			
1	020038	OATS			
	019334	SUGARS,BROWN			

N	otes

Production Notes:

Serving Notes:

Purchasing Guide:

Miscellaneous Notes:

Two serving sizes are provided. The component contributions are based on one recipe providing 60 portions.